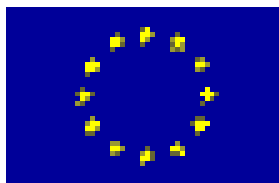


Workshop – Future Environmental  
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# **UPDATE ON EU POLICY AND ACTION FOR SEAFOOD SUSTAINABILITY LABELLING**

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# Outline of presentation

- 1) 2005 Communication from Commission – findings of subsequent debate
- 2) Labelling sustainable fishing - minimum requirements for voluntary third party private or public schemes
- 3) Sustainable Production and Consumption Policy

# 2005 Communication on eco-labelling schemes for fisheries products ++

- Outcome of debate => Desirability of having minimum requirements for voluntary schemes
- Need to underpin and operationalise the 2005 FAO Guidelines for the Ecolabelling of fish and fishery products from marine capture fisheries
- Focus on sustainability of capture fisheries under the headings stock, environment and management, up to the point of landing (only chain of custody aspects covered thereafter).

# Minimum criteria for voluntary schemes

- Precise, objective and verifiable
- Independent assessment and chain of custody
- Open access
- Ensuring proper control
- Accurate information to the consumer

# Likely key criteria - Management

- Fishery containing the unit of certification subject to effective management which is documented – targets consistent with achieving long-term maximum sustainable yield (msy)
- Total fishing mortality from all sources to be included in assessment (discards, incidental mortality, unreported catches, catches in other fisheries...)
- Allowance for traditional management systems

# Likely key criteria – Stocks

- EU & Member States subscribed in Johannesburg in 2002 to the commitment to achieve maximum sustainable yield (MSY) for fisheries. So MSY is key.
- Stocks not to be overfished according to recent data (< 3 years old) with reference to maximum sustainable yield (fishing mortality not to exceed  $F_{msy}$ )
- Possibility of transitional lead-in period up to end 2015 where stocks must be within safe biological limits (spawning stock biomass not be lower than the 'precautionary level  $B_{pa}$ ' and fishing mortality rate not be higher than the 'precautionary level  $F_{pa}$ ').

# Likely key criteria - Environment

- Based on ecosystem approach (maintenance of structure, productivity, function and diversity of the ecosystem)
- Assessment of adverse impact + problems to be addressed
- Risk assessment/risk management approach (having regard to food web, by-catch and discards, habitats and species),
- Indicators used to gauge effects

# Likely procedural requirements

- Setting of labelling requirements (management of fish stocks and environment + chain of custody) with advice from independent experts + views of interested parties + written rules of procedure + non discrimination
- Open to public comment prior to adoption
- Review + possible update at < 5 yearly intervals



# Accreditation of independent certifying bodies

- Certification bodies to be accredited by the relevant national accreditation bodies under Regulation (EC) No 765/2008 - common framework for marketing of products
- List of equivalent requirements for accreditation outside EU for labelled products sold on EU market

# Key criteria – Chain of Custody

- Specifications for maintaining chain of custody to be implemented at the key points of transfer in respect of fish catching, beginning at the point of catch and continuing through post-harvest activities.
- Certifying body to ensure adequate identification at all stages of the chain, from catch to consumer.
- Certification report which = basis for separate chain of custody certificate.

# Certification requirements – what can be envisaged?

- Concerned fishery and the chain of custody to be certified by a certifying body in accordance with minimum criteria (such as in EU law)
- The labelling requirements of the voluntary sustainability labelling scheme must *inter alia* be met. If the requirements of the EU provisions are higher then these would serve as the baseline

# Certification requirements – what EU provisions can be envisaged?

- Provisions such as listed in Article R17 of Decision 768/2008/EC - marketing of products
- Technical competence, record keeping, confidentiality, published rules of procedure, provisions for suspension/withdrawal of certification, conformity with applicable harmonized standards published in EU Official Journal, monitoring & auditing, renewal interval

# Monitoring and control - what can be envisaged?

- Member States (MS) would lay down rules on effective, proportionate and dissuasive penalties applicable to infringements & measures necessary to ensure implementation
- Accreditation bodies to check that procedures are in place to ensure compliance. Procedures to be audited by the certifying body
- MS monitor labelled products/products with a sustainability claim

# Current situation

- An Impact Assessment Board (IAB) set up in Commission in 2006 as a central quality control (for draft impact assessments on legislation) and support function under President Barroso
- The IAB has not, to date, given the green light to DG MARE to proceed with a proposal for minimum criteria, despite Commissioner Borg wanting such a proposal. Wants more details.

# Current situation.....

- Sustainability labelling file currently on hold - transition to new Commission
- On-going assessment in light of policy development for new Common market organisation and Common Fisheries Policy – focus of 2010
- New Commissioner's view will be important (hearing in EP today!)

# **Sustainable Consumption and Production policy - Flower Ecolabel**

- Capture fisheries and aquaculture products in theory included in scope of revised European Ecolabel-Scheme - agreed by the legislators in 2009 – to be published in coming weeks
- At request of European Parliament - not to be used for food or feed before a study done on feasibility/value-added. Call to be launched and proposal to include food in 2011 will depend on outcome of study
- If fish included, will be a means of covering environmental impacts throughout food chain